# NEW ENGLAND FARMER.

*Published by* JOHN B. RUSSELL, *at No. 52 North Market Street, (over the Agricultural Warehouse).*—THOMAS G. FESSENDEN, *Editor.*

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## AGRICULTURE.

From the Memoirs of the New-York Board of Agriculture.

### REMARKS

*On cutting Oats and Indian Corn—making and applying Manures—Rotation of crops, &c.*

*By* PHILEMON HALSTED, *of Westchester.*

To JESSE BUEL, ESQ.—Being honored with a circular from the Board of Agriculture, I will offer a few experiments which have proved to me of great advantage.

In the first place, every landholder who tills the ground should be very careful to provide and make manure by all possible means in his power; and this he may do to a considerable extent. He should provide himself with as much fodder as will winter more cattle than he can summer; and this is done in the following manner: Cut your oats when the straw is green in part; let them lay and cure in the swath until they are sufficiently dry not to mould: bind them in sheaves, and stack them. When they are threshed, the farmer will find that his oats will thresh to greater advantage. The light oats sticking to the straw, makes it good fodder, and I consider it of as much value as will pay the expense of raising the oats.

Secondly, give up the old method of cutting your top stalks; and when your corn is sufficiently hard, or when you cannot find an ear soft enough to boil and eat, then proceed to cut and stout your corn in the field, in the following manner: Bring the tops of two hills together, without cutting; bind them with a few spears of straw: then cut and set up about enough to make four sheaves, if bound; then put a band of straw about the top; and then you may add as many more, and bind the whole with two bands, always keeping the bottom of the stout open, so as to admit the circulation of air. At the proper time of gathering corn, you may proceed thus: Throw down the stout, unbind and begin to gather the corn; when you have stalks enough for a sheaf, bind them and lay it aside until you have enough for a stout. By this you save all the silk and small husks and under leaves of the corn, which were all lost by the former practice of topping and gathering corn. I will recommend that the stalks be stacked on a hovel, or poles laid on crotches, and foddered in the yard. I have been particular as to the time it takes in this process, and can say I am satisfied it takes no more time than in the old method.

The farmer should embrace every open spell in the winter to collect from his milking yard the scrapings, and also from the pond holes and hollows in his woods the leaves and dirt, and draw and spread them in his yard or yards. This will enable him to make, (by the help of twenty head of cattle,) one hundred loads of manure; which will be fit to put on the ground the next autumn, at the rate of twenty loads to the acre; which, if ploughed in, and the land sowed with wheat or rye, and seeded with timothy seed at the same time, and clover the next spring, it will produce a burden that will be satisfactory to the owner, and the ground in better condition than when first ploughed.

It may not be amiss to mention what kind of cattle a farmer can winter on such fodder as I have spoken of. I would recommend that he buy, in the fall, young heifers of good quality, and good looking young cows; and if his situation permits, a pair or two of steers, broken to the yoke; all of which are in demand in the spring, and will advance in price sufficient to pay for the wintering, and leave for his advantage a yard full of good manure. I will also recommend attention paid to the hog-pen, and as much litter, weeds and refuse from the garden and yards, as can be procured, and by a careful mixture of some good black earth, the quantity of manure may be swelled to a large amount. As almost all landholders have on their farms ponds or swamps, that are mirey, I will recommend that they draw out, in the month of August, when most swamps are dry, a large quantity, and put it in a heap, and there let it lay until the next spring, when it will be fit to put on corn in the hill, and will have a very great effect. If, after the operating of the frost on the heap, the compost should crumble, and have a proportion of dust, it is then good. If it should dry hard and lumpy, like clay, it is only fit to be put into the barn-yard or hog-pen, and be trodden in with the compost. By application of pond manures as above, I have been enabled to make some poor land become very productive.

As I have given some practical remarks on the making of manure, I shall now proceed to state my process of culture. I break the ground in the month of April, and have the sod turned under by one of Freeborn's ploughs, about eight inches deep; (and here it is that many make great blunders, and much to their disadvantage, by not attending in person, and having their ground ploughed deep and well;) and then harrowed with an iron tooth harrow, or wood will do, if it be heavy, and the teeth made of good hickory, and kept sharp. Harrow the same way you have ploughed, until you ground is well mellowed; then when you see the earliest apple-tree begin to drop its blossoms, furrow your ground three feet apart at right angles, and plant four grains of corn in a hill.

Almost every farmer has some method of steeping his corn before planting, and rolling it in either plaster, ashes, lime, or tar; all of which, at some times, are an advantage, and at other times a disadvantage. After my corn comes up, and is sufficiently large to be seen in rows, I commence ploughing and hoeing, and continue it until the corn begins to shew signs of setting for ears, being particular to keep the plough a-going in dry weather. By the above culture, I have been enabled to collect from fifty to eighty bushels per acre; and by mixing pumpkin seed, and planting it with the corn, I have raised four ox-cart loads to the acre.

I have already described my method of collecting and preserving the top and bottom stalks for fodder. I shall proceed to my next crop, the next spring, which shall be corn, and a proportion of potatos; giving the preference to corn, on account of the great quantity of fodder. And this year tilling, I break up the sod which laid last year beneath the furrow of the corn plough; thereby I am enabled again to raise a good crop of corn, and subdue all the wild grass roots and weeds which laid at the bottom of the furrow.—Third year, I split the corn hills with a plough, harrow the ground well, then plough, harrow again, and sow my oats and flax. My oats will produce about forty bushels, and upwards, per acre, depending on the season for their yielding; and my flax will average sixteen bushels of seed, and three hundred weight to the acre. I will observe, that where the ground is strong, and the oats very forward, they ought to be fed off to the ground, before they have a joint. This prevents their lodging, and gives the under oats an opportunity to come forward, which will much increase the quantity. The oat stubble and flax ground should soon be ploughed, harrowed and cross-ploughed: then draw on your manure, about twenty ox-cart loads to the acre; spread and plough it in as soon as possible. If you intend to sow rye, put it in about the first of September, and sow your timothy seed after the harrow, eight quarts to the acre; then use a roller, which breaks the lumps. It may be fed off during the fall, by calves, colts or sheep, without any disadvantage. If you intend it for wheat, sow it about the twenty-fifth of September, and follow the same method as with the rye: sow clover in the spring, when the ground is open in cracks, about six pounds to the acre. By following the above directions, I have always realized a good crop of grain, and a great crop of grass; and the ground may and ought to remain in sod six years, before ploughed again.

### COCHINEAL.

It appears that an experiment lately tried in Spain, and in parts of the Mediterranean, to introduce the Cochineal insect, promises to be attended with the desired result in some of the provinces of Spain, as well as at Gibraltar, and at Malta. The Indian fig is of natural growth under the climate of those countries, and being the only food of the insect in question, originally suggested the idea of its importation. It has been ascertained that the powers of fecundity of the female cochineal insect are so great, as to enable it to give birth, in the very short course of its natural existence, to no less a number than 632,727.

### AMERICAN LYCEUM.

This institution proposes a system of mutual instruction, fitted to the towns and villages in New England, and other parts of the country. The instruction is to be conducted at weekly or occasional meetings for reading, conversation, discussions, dissertations, illustrating the sciences, or other subjects of useful knowledge, or popular, *practical* education.

To aid these exercises, it is proposed to have each branch or town Lyceum, supplied with books, simple articles of apparatus for illustrating the sciences, and their application to the business of the farmer, mechanic, or civil engineer; also, specimens of Natural History, viz. Geology, Mineralogy, and if disposed, in Botany and Zoology.

This collection is to be made with reference to the various classes of society in a town, and deposited in some central place, where persons from all sections of the town, and of various pursuits and ages, can meet, according to arrangements made to accommodate the whole.

At one time, school teachers can meet, and discuss or illustrate subjects relating to their profession, and consequently for the benefit, not of themselves, but of their schools, and through them, for the benefit of the community and the world.

At the same or another time, misses and lads, young ladies and gentlemen, who frequently waste their time in schools with little children, or have passed the age for common school instruction, may meet, and receive in a weekly or semi-weekly course of exercises among themselves, or under the assistance of regular teachers, a clergyman, a lawyer, a physician, a farmer, a mechanic, a merchant, or any gentleman or lady competent and disposed to teach, instruction fitted to their age, pursuits and wants.

At the same place, and with the same opportunities, farmers can meet, to bring together their own views and experience, and compare them with those related by authors upon the subject of consideration, it having been adopted at a previous meeting. By the aid of apparatus and tests, the correctness of views or principles may, perhaps, be tried by actual experiment.

Mechanics can also make use of the same place, library, apparatus and specimens, to illustrate subjects, and prove or test principles, which they daily use, and a knowledge of which would increase both their satisfaction and success in their useful pursuits.

Societies of females, for literary or benevolent purposes, might improve the same opportunities, to give interest to their meetings, and greater efficiency and usefulness to their exercises.

Besides exercises fitted to the pursuits or the wants of particular classes of society, others of a more general or popular character may be introduced, such as popular lectures on the sciences, or any other subject of useful knowledge and common interest; and these either by a citizen or citizens, or by some one employed from abroad for the purpose.

To strengthen and facilitate the operations of the several branch Lyceums, all in a county are to be united by a Board of Delegates, who are to meet semi-annually, to adopt regulations, and forward measures for the general and mutual benefit of the whole. A County Lyceum is intended also to adopt measures for the benefit of schools in their district—to collect facts respecting their state and their wants, suggest improvements, and perhaps act as a Board of Examiners of school teachers in the county, and of course to take the place of town committees for that object.

Each County Lyceum in a State is to appoint one or more representatives, to meet perhaps during the session of their Legislature, to organize and adopt measures to advance the interests of education. A State Lyceum may act as a Board of Education; and by appointing committees for specific objects, viz. one to examine and recommend school books; another to determine upon the most essential branches in a system of popular education; the proportionate time and attention proper to devote to each; the order in which they should be introduced, and the most efficient methods of inculcating them.

Not only the various subjects of instruction, but the different faculties of the mind, viz.—judgment, memory, temper and imagination, might justly come under the consideration of this or another committee. The object of such a committee would be to give both efficiency and symmetry to education.

From several State Lyceums a General Union might be formed, to be called the American Lyceum, and to perform the duties of an American Board of Education, in the most extensive sense of the word.

Under the patronage of the American Lyceum may be published a Journal, or the Journal of Education; small, familiar and practical treatises on the sciences; scientific, biographical, or historical tracts, &c. for the benefit of the various town lyceums, schools, workshops, taverns, steam boats and private families.

More than fifty societies upon this plan are already formed, and from the greater or less success which has uniformly attended their operations, and from the great increase of strength and efficiency which an extensive and GENERAL UNION of the plan could not fail to give to individual efforts, it is most earnestly hoped that every town and village in New-England, at least, will take the subject into early and serious consideration, to determine whether they cannot, during the approaching autumn and winter, participate in spirit, and engage in the exercises, that they may enjoy the benefits of an institution designed for the diffusion of knowledge and the benefit of the world.

## SILK.

FIRST AGE—THAT IS, UNTIL THE WORMS HAVE PASSED THEIR FIRST MOULTING, OR CHANGED THEIR FIRST SKIN. *(Continued from our last.)*

The apartment must be light, but the sun must not shine on the worms in any stage.

Feed the worms with the most tender leaves, four times a day, allowing six hours between each meal; give the smallest quantity for the first feeding, and gradually increase it at each meal between the moultings.

In about an hour and a half, the silk worms devour their portion of leaves, and then remain more or less quiet. Whenever food is given, widen the spaces for them; scattered food may be swept into its place.

Experiments may be made as to the comparative advantages of using chopped, or whole young leaves. If chopped, a sharp knife must be used, to prevent the leaves from being bruised, and thereby causing the exudation of water from them, which would prove injurious. On the fourth day the skin becomes of a hazle color and looks shining, their heads enlarge and assume a silvery bright appearance; these are marks of their approaching first change. Their food on this day, therefore, may be diminished, or when these appearances take place, but not before. Enlarge the spaces as the worms increase in size. The leaves ought to be gathered a few hours before they are used, that they may lose their sharpness; they keep very well in a cool cellar three days; the leaves ought to be gathered over night, for the morning's meal, to prevent the danger of collecting them in rainy weather. The leaves must be pulled carefully, and not bruised. On the fourth day the appetites of the worms begin to decrease, preparatory to their first moulting, and their food must be diminished in proportion as the previous meal has not been completely eaten. If the precarious heat of the weather has been depended upon, the first change may not appear until the sixth or seventh day.

In the course of the fifth day all the worms become torpid; during this period, and in the subsequent moultings, they must on no account be disturbed. A few begin to revive at the close of the fifth day; some leaves may be then given. After the first moulting, the worms are of a dark ash color.

### SECOND AGE.

As the worms are fond of the young twigs, some of these should be spread over them with the leaves attached, upon which the worms will immediately fasten, and they may then be removed to a clean paper; or lay a strip of chopped leaves near the worms, and they will leave the old food.

The litter is to be taken away; but as some of the worms often remain among the old leaves, they ought to be examined. To this end, the litter should be removed to another room, spread out on a table, and a few twigs placed over it, on which the worms, if any, will mount, when they may be added to the others; this rule must be attended to after every moulting. Ten per cent. is generally allowed for loss of young worms. The two first meals of the first day, should be less plentiful than the two last, and must consist of the most tender leaves; these must be continued for food until after the third moulting.

If between the moultings any worms should appear sick, and cease to eat, they must be removed to another room, where the air is pure and a little warmer than that they have left, put on clean paper, and some fresh leaves, chopped fine, given to them; they will soon recover, and then may be added to the others.

On the third day, the appetite of many worms will be visibly diminished; and in the course of it, many will become torpid—the next day all are torpid; on the fifth day they will all have changed their skins and will be roused.

The color of the worms in the second age becomes a light grey, the muzzle is white, and the hair hardly to be seen.

It must never be forgotten, that during the time the worms are occupied in moulting, the food should be greatly diminished, and no more given, than will satisfy those which have not yet become torpid on the first day—or those which have changed their skins before the others.

### THIRD AGE.

During this age the thermometer must range between 71° and 73°. The revived worms are easily known by their new aspect. The latest worms should be placed apart, as their next moulting will be a day later also, or may be put in the hottest part of the room to hasten their growth. This rule must be observed in the next moulting; increase the spaces.

The second day, the two first meals are to be the least copious, the two last the greatest, because towards the close of the day, the worms grow very hungry. The third day will require about the same quantity as the preceding last meals; but on the fourth day, as the appetites of the worms sensibly diminish, not more than half

the former feed will be required. The first meal is to be the largest—feed those that will eat at any time of the day. The fifth day still less will suffice, as the greatest part are moulting; the sixth day they begin to rouse. Remove the litter, or even before they have moulted, if the worms are numerous.

FOURTH AGE.

The thermometer should range between 68° and 71°. If the weather be warm, and the glass rise several degrees higher, open the ventilators, exclude the sun, and make a slight blaze in the chimney, to cause a circulation of the air. Widen the spaces for the worms. The leaves must now be regularly chopped in a straw-cutting box, or with a chopping knife. The food is to be greatly increased on the second, third, and fourth days. On the fifth, less will be required, as in the course of this day many become torpid; the first meal on this day should therefore be the largest. On the sixth, they will want still less, as nearly the whole will be occupied in effecting their last change of skin. Renew the air in the apartment by burning straw or shavings in the chimney, and open the ventilators. If the evenings be cool, after a hot day, admit the external air for an hour. None but full grown leaves should be hereafter given to the worms, and they must be all chopped; avoid the fruit, as they would prove injurious, and add greatly to the litter. On the seventh day, all the worms will have roused, and thus finish their fourth age. The litter must be again removed.

FIFTH AGE, OR UNTIL THE WORMS PREPARE TO MOUNT.

The thermometer should be about 68°. The constitution of the worms being now formed, they begin to elaborate the silk-vessels, and fill them with the silky material, which they decompose, and form from the mulberry leaves. Give abundance of room—do not let the worms lie so close as to touch one another, for their respiration will be thereby impeded; continue to feed regularly and fully, as the appetite of the worms now becomes voracious; give food rather five times a day than four; even six meals will not be too many. The last meal should be late at night, and the first the next day in the morning, at an early hour. The worms are not again to be moved, and the huddles or feeding frames must be cleaned. On the seventh day of the fifth age, they have attained their largest size, viz. three inches long, and begin to grow shining and yellow. The appetites of some diminish, but that of others continues, and must be supplied, to hasten their maturity. The litter must be removed every two days, during the fifth age, but not when the worms are moulting, unless it can be done without disturbing them.

The preservation of the proper temperature of the apartment at this stage, cannot be too seriously impressed upon the cultivator. If sudden and great heat in the weather should take place, (as often happens at this time) serious loss may be suffered, without proper precautions. The increased heat to which the worms are exposed, causes them to cease eating, to leave their feeding shelves, and to wander about the room, in order to find corners and places, to form their cocoons in before the silk fluid has been fully elaborated, or matured; thus defeating in a great measure all the care previously bestowed upon them. In the summer of the year 1825, vast numbers of worms were killed by hot weather, in Mansfield, Connecticut. To guard against sudden heat in the weather, close the window shutters while the sun is beating on them, and keep the ventilators in the ceiling or other parts of the room open, and if possible, tubs of ice should be brought into the apartment, until the thermometer shows a diminution of temperature to the proper degree. The windows must also be kept open every evening and until sunrise next morning, and water sprinkled on the floor, to promote evaporation, and consequently a freshness in the air.*

* If the worms should become diseased during the fourth or fifth ages, oak leaves may be given to them. These were stated to have been found very beneficial in the year 1772. in Bucks county—but the species of oak was not mentioned. The white oak may be tried.

## HORTICULTURAL FETE.

The Tenth Anniversary of the Horticultural Society of this city was celebrated on Monday at Mr. Niblo's Garden. The exercises commenced at 3 o'clock, by an addresss from the President, Dr. Hosack. His discourse had more particular reference to the condition and prospects of the institution. He was followed by the Rev. Mr. Schroeder, who pronounced a finished oration, which was both pertinent and classical. Both the addresses were listened to with attention and interest by a numerous assemblage of ladies and gentlemen. At 4 o'clock the Society and their guests in number about 200, sat down to dinner at tables in Mr. Niblo's little Theatre, the Sans Souci—the pit of which had been floored over for the occasion. The stage was ornamented with the scenery of the establishment, the auditory with flags, green branches, and vases of flowers. Along the centre of the building stood the table containing the specimens of fruit of the season, grapes, peaches, plums, nectarines, &c. the contributions of the members of the Society. The display was a most beautiful one, comprising some of the very choicest and most tempting gifts of Pomona. Respecting the solids and substantials on the tables around these, to speak their praise it is amply sufficient to say that they were prepared under the direction of Mr. Niblo.

The following were the regular toasts:

1. The United States of America.
2. The President of the United States.
3. Horticulture, one of the most useful and elegant arts of Peace.
4. The Day. The Tenth Anniversary of our Society; the only strife amongst its members, is for the furtherance of its object.
5. Agriculture, Commerce and Manufactures.—We are too equally the debtors of each, to withhold from them equal protection.
6. The Navy and Army of the United States, the fruitful sources of contribution to our Horticultural products.
7. Our associate institutions throughout the world—indulging the same feelings in different climes.
8. The universal alliance of men for good purposes.
9. Our Sister Societies of London, Edinburgh and Paris.
10. American Gardeners; they know how to protect the soil they cultivate.
11. The memory of De Witt Clinton; the Patron and Honorary Member of this Society.
12. The Orator of the Day.
13. The Fair Sex.

The toasts were interspersed with music by Mr Willis's band from West Point, which played several of the fine airs of Rossini and Weber, and with appropriate songs from some of the musical gentlemen of the company. Several excellent volunteer toasts were also given. The following will serve as a brief catalogue of the fruits displayed:

Grapes, by Mr. Armitage, of New York; four kinds, very superior, from Mrs. Griffith, of New Jersey.

Do. very fine, from Mrs. Saltus, N. Y.; six kinds do. from Professor Gimbrede's vineyard, at West Point, very fine; do from Mr. Oakley, Greenwich.

Gages and Plums, from I. Denniston, Esq. Albany; do. from Jesse Buel, Esq. of a new and superior kind, to be named by the Society.

Pine Apples grown on this Island by Herman Thorne, Esq.; strawberries, by Mr. A. Parmentier; peaches, from Mrs. Van Nortwick, N, J.;—do. J. Selby, Flushing; superior grapes from the garden of Dr. Hosack; fine peaches and grapes, from Philadelphia; white Holland plums, from I. Dennison, Esq. Albany; German gage, do.; Cherokee plums, Mr. Selby, Flushing; decorations of flowers, by Messrs Floy, Wilson, Hogg, and Cooke; superior nectarines, Mr. T. Ash; variety of melons; apples from Dutchess county; currant wine, from Mrs. Griffith, N. J.; wine, from Edenton, N. C.; creecy wine, six years old; catawba wine, from Dr. Mitchell.

The following are the Officers for the ensuing year:

*For President*, David Hosack, M. D.
*Vice Presidents*, John R. Murray, Jacob Lorrillard, William Neilson.
*Treasurer*, John Groshon.
*Corresponding Secretary*, Abraham Halsey.
*Recording Secretary*, William R. Cooke.
*Council.*—N. H. Carter, John I. Palmer, Wm. Curr, Charles Henry Hall, Michael Floy, Israel Dean, Andrew Clark, Richard Hatfield, Alexander Smith, Francis Cooper, Wm. Fairbairn, Wm. M. Ireland, M. D. Andrew Parmentier, Michael Burnham, Thomas Kinnersly, Nicholas Saltus, Wm. Seaman, Thomas Hogg, Geo. Newbould, Wm. Neale, Charles Oakley, Wm. Wilson, Oliver M. Lownds, G. W. Arnold, Wm. Phelan, Gavin Yuill, Peter Hatrick, Samuel L. Mitchell, Peter Aymar, Isaac Adriance, James Mc Brair, Edward Probyn, Wm. M. Price, George Nixon.—*N. Y. Statesman.*

*Electrified Seeds and Plants.*—By a series of experiments, M. Astier seems to have proved that when seeds or plants are electrified, they vegetate much more rapidly than in other circumstances. Some of his experiments were made on the monthly rose, *(Rosa Sinensis and R Sempervirens,)* which, when submitted to electric influence, produced more early flowers, and in greater abundance.—It would be worth while to try what effects might thus be produced on flower seeds in the way of improving color, size, doubling, &c.

Safety guns are made at Birmingham so constructed as to be completely guarded against accidental explosion.

$3,000 damages have been given in England by law, to an individual injured by a bag of wool falling upon him, which was thrown from an upper room of a warehouse.

## DRAINS.

Drains used in farming are of two kinds, open and covered. Drains should be of a size and depth proportioned to the extent of the swamp and the probable quantity of water for which they are designed to be channels. They should generally be carried through the lowest and wettest part of the soil, although it should be necessary, in order to effect that purpose, to deviate from straight lines. Open drains sometimes answer the double purpose of conveying off superfluous water, and of inclosing fields. But they make a hazardous and inconvenient fence without the addition of a bank, hedge, or railing. The Farmer's Assistant says, "When a ditch is made for a fence, it ought to be four feet wide at the top, one or less at the bottom, and about two and an half deep; with the earth all thrown out on one side, and banked up as high as possible." Sir John Sinclair states, that, "It is a general rule regarding open drains, with a view of giving sufficient slope and stability to their sides, that the width at top should be *three* times as much as that which is necessary at the bottom, and in the case of peat mosses or soft soils, it should be such as to allow the water to run off without stagnation, but not with so rapid a motion as to injure the bottom."

But before you attempt to drain a piece of land, it will be well not only to calculate the cost, but to ascertain the nature of the soil which it is proposed to render fit for cultivation. If the subsoil or under layer be clay, the swamp may be worth draining, though there should be no more than six inches of black soil or mud over it, for the clay and the mud mixed will make a fertile soil. But if the subsoil or under stratum be gravel or white sand, it will not, in common cases, be best to undertake draining, unless the depth of black mud be as much as from fifteen to eighteen inches deep; for the soil will settle after draining, and be less deep than it was before. But the situation of the land to be drained may authorize some variation from these general rules.

The manner of draining a swamp is as follows: Beginning at the outlet, pass a large ditch through it, so as mostly to cut the lowest parts. Then make another ditch quite round it, near to the border, to cut off the springs which come from the upland, and to receive the water that runs down from the hills upon the surface, in great rains. These ditches should be larger or smaller, in some proportion to the size of the swamp, the shape and size of the hills which surround it, and other circumstances, which might tend to greater or less quantities of water being occasionally or generally led to the ditches. If the swamp be large, it may be necessary that some smaller cross drains should be cut in several of the lowest parts. The bottom of the main ditches, when the soil is not of an extraordinary depth, must be lower than the bottom of the loose soil; otherwise the soil will never become sufficiently dry and firm."*

It is said by Sir John Sinclair, (Code of Agriculture, page 182,) that "in all drains, it is a rule to begin at the lowest place, and to work upwards, by which the water will always pass from the workmen, and point out the level. This enables the laborers also to work in coarse weather, and prevents their being interrupted by wet, so early in the season as otherwise might happen."

* See Deane's New England Farmer, Art. DRAINS.

The mud and other materials, which are dug out of a ditch or drain, should not be suffered to lie in heaps or banks by the side of the ditch, but should be spread as equally as possible over the surface of the drained land. In this way, the matter taken from the ditches will tend to level the surface of the swamp—will, perhaps, serve in some measure for manure, and will not present any impediment to the passage of the water to the ditches. In some cases it may be advisable to transport the earth which is taken from the ditches, to the farm yard, or the hog pen, to form a part of that layer, which good farmers generally spread over those places in autumn, to imbibe liquid manure, or make into compost with dung. In many instances, we are told, that the earth thus dug out of ditches is thought to be worth enough to pay for the expense of digging the ditches.

## STEALING FRUIT.

A young man employed in the factory in this town, on wages of $5 per month, and his board, feeling rather frolicsome, went into a farmer's orchard, "just over the fence," and took three sweet apples—only three—and, moreover not very good ones. This was in the evening. There were ten or twelve young fellows with him, but he was the scape-goat; and it so happened that the farmer, having suffered before from such frolics, concluded to try titles to his fruit, at the first chance.—The young man was arrested, and was quite inclined to laugh it off: but it would not do. It seemed there was a law that if any person shall ENTER UPON any grass land, ORCHARD, or garden, without permission of the owner thereof, with intent to carry away any FRUIT, with the intent to injure or defraud such owner, he shall be fined not less than two, nor more than ten dollars; and shall be liable to be sued by the owner besides.—And if, having entered, he shall *actually take any fruit*, he shall be fined not less than five, nor more than fifty dollars, besides being liable to be sued for three times the value of what he takes. And if either of the above offences are committed on the Sabbath, or between sunset and sunrise, the penalties shall be DOUBLED.

Finding this law very plain, and the magistrate finding the case very plain, the youth was fined ten dollars—being five dollars for the offence, and five dollars for committing it in the night. And then there was the expense of getting proof, &c. amounting to twelve dollars and some cents—say twenty two dollars and a half, in all!!!—the wages of four months and an half. The unfortunate issue of the affair frightened the young friends of the transgressor, and he was left———in gaol!!—a warning to all who are disposed to go out upon "*hooking sprees.*" The way to keep out of such trouble is, to keep out of such orchards.

*Springfield Journal.*

## EARTHQUAKES.

The philosophers of the present day concur in attributing earthquakes to a volcanic origin. In volcanoes we know there is an abundance of matter in a constant state of ignition, we know also that water thrown into a heated furnace will scatter the melted metal about in all directions; we have every reason therefore to conclude that if a quantity of water should be thrown upon the ignited matter in the bottom of a volcano, it would produce a mighty explosion, sufficient to shake the whole earth to a great distance. *Earthquakes are generally supposed to proceed from the explosions occasioned by an influx of water upon ignited matter in volcanoes.* In proof of this it is observed that they occur mostly in the immediate neighbourhood of volcanoes; the more remote they are the more feeble. It is known that volcanoes have usually some connection with the ocean, for they sometimes throw out water and marine animals of different kinds. How far the ignited matter extends under the sea in a horizontal direction from the crater we cannot tell, but doubtless it reaches to some distance as volcanoes occur in the vicinity of the ocean. The pressure of water 2 or 300 feet in depth is so immense, that we may easily suppose the rocks beneath to give way, so as to let a quantity of water into the volcano beneath, which will be followed by all the usual effects of the earthquake.—*Scholar's Quarterly Journal.*

## IMPORTANCE OF KNOWLEDGE TO FARMERS.

1. The farmer ought to rise early, to see that others do so, and that both his example be followed, and his orders obeyed. 2. The whole farm should be regularly inspected, and not only every field examined, but every beast seen at least once a day. 3. In a considerable farm, it is of the utmost consequence to have hands specially appropriated for each of the most important departments of labour, for there is often a great loss of time, where persons are frequently changing their employments; and the work is not executed so well. 4. Every means should be thought of to diminish labour, or to increase its power. For instance, by proper arrangement five horses may do as much labour as six perform, according to the usual mode of employing them. 5. A farmer ought never to engage in a work, whether of ordinary practice, or intended improvement, except after the most careful inquiries; but when begun, he ought to proceed in it with much attention and perseverance, until he has given it a fair trial. 6. It is a main object in management, not to attempt too much, and never to begin a work, without a probability of being able to finish it in due season. —7. Every Farmer should have a book for inserting all those useful hints, which are so frequently occurring in conversation, in books, and gathered in the course of his reading, or in a practical management of his farm.—*Sinclair.*

## INHUMAN TRANSACTION.

A valuable fat ox, the property of A. F. Sawyer, of Mount Vernon, was, on Monday last, barbarously stabbed, by some malicious person, apparently with a pitchfork; the tines of which perforated his body in four places on each side, thro' the hide into the intestines. The wounds being adjudged such as must necessarily destroy the life of the ox, it was immediately slaughtered. Sufficient evidence being adduced on the spot to fix the suspicion on a person in the vicinity, he was arrested by Mr S. on an action of damage—and he will also doubtless be arraigned in behalf of the State, to substantiate his innocence, or answer for his guilt.—*Amherst Cabinet.*

## LONDON MANURE.

Several vessels have arrived at Perth this spring from London with cargoes of manure. It is laid down at the quay, free of all charges, at from six shillings and six pence, to eight shillings per ton; this may be about one shilling, or one shilling and sixpence higher than the same quantity can be ob-

tained in the neighbourhood, but the farmers say this difference is more than counterbalanced by the superior quality of the London article. There is sometimes difficulty in freighting a vessel, for this purpose, as the cargo is not only unpleasant but dangerous, as it keeps its level amidst the shiftings of the vessel; but the present state of the coasting trade obliges ship-owners to take strange cargoes.

## SAFE AND CERTAIN.

To destroy nitts and lice on Children's heads. Take a table spoonfull of black pepper, pound it fine, steep it moderately, for ten minutes in two thirds of a gill of N. E. Rum, rub the mixture on the head when going to bed and cover it with a cap or handkerchief.

By applying the above from one to three nights, will save parents much time and trouble.—*Kennebunk Gazette.*

*Botany.*---Recent microscopical observations afford some reason to suspect that the *conferva zonata* of Linnæus, an aquatic production, the green colour of which has hitherto led to its being considered a plant, is endowed with animal life.

From the American Farmer.

## HEDGES.

Mr. Skinner.—In the 15th number of the current volume of the American Farmer, "A correspondent wishes to know which is the best kind of thorns for hedges," &c. I have had some experience in that branch of improvement, and am wiling to communicate it. I have planted three different kinds, namely: the Virginian thorn, raised in abundance, and sold by Mr. Joshua Pierce, at his nursery, Linnæan Hill, near Washington, from 4 to $5 per thousand, according to the quantity purchased. The English white thorn, which I imported from Liverpool, cost with charges from 5 to $6 per thousand, a native thorn found in my own neighborhood,and which I have seen in abundance in several places in this State and Pennsylvania; I know not the botanical name, but in a natural state, it grows large, of a circular formed top, with a dark green oval leaf, something resembling that of a pear tree, the thorns very long and sharp, the berries large and red. I have been told it is the same as the New Castle thorn; for the mode of raising the plants, see Mr. Mahon's Gardening. The first mentioned, I think makes the handsomest hedge; I prefer it for a garden or lawn; the second sends out a great many lateral branches, and makes a close compact fence; the third is of a most exuberant growth, and shoots out in all directions, perhaps the greatest objection will be the expense of keeping it in proper bounds; I have had shoots of one year's growth upwards of 6 feet long. I am of opinion that with proper management, a sufficient fence can be made of any of the three kinds in 4 or 5 years. I have also a hedge of the wild crab apple, that I think will answer the purpose and am now preparing to plant the honey locust, that I think may excel them all, but as yet cannot positively decide. My mode of planting is, after manuring the ground well, and planting potatos on it, (which enriches and cleans it from weeds) I stretch two lines in the intended direction at a foot apart, and mark it off with a spade as deep as possible; then dig it out as deep as the good soil goes; this I lay on the one side of the trench, and shovel out the sub-soil on the other side to the depth of 9 or 10 inches; this being done, let a careful hand go into the trench, and place the plants against each side of it at the distance of 8 or 9 inches, forming a double row 12 inches apart, and 8 or 9 distant in the rows * * * * having a smart boy to shovel in first the good earth, and then what came from below; care must be taken to fix the plants at the proper distance, and tramp the earth firmly about the roots. Before planting, I cut off all the straggling roots, and afterwards I cut the tops within an inch of the surface; after the first year, I again cut off about three inches from the ground; after the second, about twelve inches, and so on every year, letting them rise gradually, according to their vigor, till they come to a proper height; by these means I thicken my hedge at the bottom, otherwise it would be no fence, especially against the swinish multitude, that are always on the look out and ready for mischief. As to planting, I consider it immaterial, whether tis done in fall, winter or spring, if the ground be in good order; but if you have much to do, and defer it to the spring, there is a chance of the buds putting out before planting, which I would avoid if possible.

*Probable Cost.*

I estimate that the potato crop will pay for manuring and preparing the ground.

I suppose a good spadesman, assisted by a boy, will plant 20 perches in a day—wages and victuals I value at $1.

Suppose you plant at 8 inches distance in the row, it will require 50 plants to the perch---and suppose you value the plants at $4 per thousand, the cost per perch will be as follows, viz:

| | |
|---|---|
| 50 plants at $4 per thousand. | 20 cts. |
| Expense of labor, | 5 |
| | cts. 25 per perch. |

Protection from cattle and sheep will be necessary for 3 or 4 years. They should not be planted nearer any protecting fence than 3 ft. nor where too much shade of trees will reach them, nor should they be allowed to rise higher than about 5 feet at any time, for if they are allowed to shoot up, they will get thin at the bottom.

I am so well convinced of the efficacy and necessity of this species of improvement, that I am astonished at its being so little attended to, and I am still more astonished, that I never saw by any agricultural society, the least notice taken or encouragement given to it.

Yours respectfully,
C. BIRNIE.

*Thorndale, Tarrytown, 14th. July,* 1828.

The ship Alexander has just brought for Colonel Powel an extraordinary improved Durham short horn cow, which produced in England, as appears by certificate, 30 quarts of milk per day, in June last, and afforded from the milk of seven days 19½ pounds avoirdupois of butter, and had continued to give milk until the birth of her calf.

*U. S. Gazette.*

*Cheese.*—Several reasons being suggested for cheese being sometimes poisonous: Another has occurred to the writer, from observing a number of thirsty cows drinking the "green mantle of the standing pool," in a pasture, for want of pure water.—*Palladium.*

NEW ENGLAND FARMER.

BOSTON, FRIDAY, SEPT. 5, 1828.

## THE RASPBERRY—*Rubus Idæus.*

In compliance with the request of a respected friend and correspondent, we give some notices of this shrub, and its cultivation.

Mr Lowell in the "*New American Gardener,*" page 136, says, "there are only two sorts of raspberries of any great value, the white Antwerp, and the red Antwerp. The cane, or smooth stalked, is also praised by some persons, but we have had no success with it; it seems to us to be our native raspberry."

Loudon enumerates the following varieties, "early small white; large white; large red; most large red Antwerp; large yellow Antwerp; cane or smooth stalked; twice bearing white; twice bearing red; smooth cane twice bearing."

Abercrombie gives the following for the culture of this shrub:

*Propagation.* The varieties can be perpetuated by young sucker-shoots rising plenteously from the root in spring and summer; when these have completed one season's growth, they are proper to detach with roots for planting, either in the autumn of the same year or the next spring, in February or March, but not later than the middle of April. These new plants will bear some fruit the first year, and furnish a succession of strong bottom shoots for full bearing the second season. New varieties are easily raised from seed—and they come into bearing the second year.

*Soil and site.*—"All the varieties will succeed in any common mould, trenched about two feet deep, and sufficiently manured; but the soil in which the raspberry-bush most prospers and bears the finest fruit, is a light rich loam. Allot the main crop a free exposure to the sun, that the berries may ripen in perfection. Be careful to favor the twice-bearers with a dry soil, and a sheltered sunny situation, to give the second crop every aid in coming to maturity. When raspberries are cultivated on a large scale, it is best to keep them in plantations by themselves. Set these in rows from four to six feet asunder, as the bushes are of the smaller or larger kinds, by three or four feet in each row. Scattered bushes may either occupy a single row lengthwise along the back part of a border, or stand in detached stools, at ten or fifteen feet distance. Select sorts are frequently trained against walls, stakes, or espaliers, from the most sunny to the most shady aspect, for early and late fruit of improved growth and flavor." Neill says, "The raspberry-bush grows freely in any good garden soil: but it is the better for being slightly moist. Although the place be enclosed by trees, and even slightly shaded, the plant succeeds. In an enclosed and well sheltered compartment, with rather a damp soil, containing a proportion of peat-moss, we have seen very great crops of large and well flavored berries produced; for example, at Melville-House, the seat of the Earl of Leven, in Fifeshire."—Haynes also recommends well manured bog-earth, and a situation naturally or artificially shaded.

*New plantation.*—"Raspberry-bushes are in their prime about the third and fourth year; and, if well managed, continue in perfection five or six years; after which, they are apt to decline in growth, and the fruit to become small, so that a successive plantation should be provided in time

Select new plants from vigorous stools in full perfection as to bearing."

*Summer culture.*—"Keep them clear from weeds during the summer by hoeing between the rows; at the same time, loosen the earth about the plants. Under this management, the plants, if tolerably strong, will both yield a moderate crop the first summer, and supply young stems for bearing in greater plenty and perfection the following season; and so, from year to year, the summer culture should be repeated. As the plants get established, let all straggling suckers between the rows, or from the extreme roots of single stools, be cleared out by hoeing, or twisted off, to admit the air and sun freely to the fruit."

*Pruning and winter dressing.*—"It is requisite every winter or spring to cut out the dead stems, and to thin and regulate the successional young shoots. This annual pruning may be performed any time, during open weather, from November till the beginning of April. When kitchen-garden crops are cultivated between the rows, it is most convenient to do this as soon as the old bearers begin to decay. As to pruning indiscriminately in the open weather of winter, it sometimes happens that severe frosts immediately follow, and partially kill the plants: therefore it is safer to shorten the tender young stems early in spring; but let it not be deferred till the buds are making new shoots, as that would weaken the root. Cut out all the old dead stems clean to the bottom; and, having selected from the strongest young shoots on each main stool, three, four, or five, to be preserved for a succession of bearers, cut away the superabundant close to the ground. Let each of the shoots retained be pruned at top, below the weak, bending part; cutting in the smaller plants, to about three or four feet in length, and in the large sorts, to the length of five or six feet. If any of the stems diverge irregularly, or straggle much asunder, they may be tied together at top, and thus the strong ones will support each other; or the taller varieties may have the support of stakes. Prune plants against a wall or trellis as above; and train the shoots to rise a little diagonally. After pruning, having cleared away the cuttings, dig the ground between and about the plants. To turn in a little rich compost every year will conduce to plentiful and fine returns; lay it at the extremities of the roots, and deeper as the plantation gets older. Eradicate all straggling suckers."

*To obtain fruit of a very large size.*—The fruit of the raspberry may be obtained of a very large size, other circumstances being of the most favorable kind, by destroying all the suckers; but in this way, the plant being destroyed, a double plantation is wanted, one to grow only suckers, and the other fruit. In this way Recht, at Berlin, produces plants ten and twelve feet high, with fruit larger than any we have seen in this country.—(*Versuch den Weinbau*, &c. p. 46.)

*Taking the crop.*—"The fruit of the different varieties comes in from the end of June or July till October or later. As it ripens, it should be timely gathered for immediate use; because, when fully ripe, it will not keep above two or three days before it moulds, or becomes maggotty, and unfit to be used."—(*Abercrombie.*)

*Raspberries may be forced* equally well with gooseberries and currants, and, like them, either planted in pots or in the soil or floor of the house. In M. Hope's garden at Haarlem, the raspberry is planted outside along the north and south sides of a pit; the shoots of the preceding year are introduced under a glass and trained to a trellis, and forced while the suckers are left to grow upright in the open air.

## ADVANTAGES TO BE DERIVED FROM AGRICULTURE.

The celebrated Watson, Bishop of Landaff, in a communication to the British Board of Agriculture, has the following passage.

"The agricultural improvements which have hitherto taken place amongst us, have been by the expenditure of private wealth; but the country cannot be brought to *that proportion of cultivation*, of which it is capable, unless individual efforts are aided and accelerated, *by public wisdom and munificence*. I boast not of any particular patriotism, but I would willingly pay my share of twenty or thirty millions of public money, to be appropriated by the Legislature, to the agricultural improvement of Great Britain and Ireland. This appears to me to be an object of far greater concern to our independence as a nation, than any extension of commerce or any acquisition of distant territory ever can be. If the time should fully come when an unproductive acre of land could not be found in either of these, our *fortunate islands*, we shall then have food within ourselves, for the annual sustenance of at least thirty millions of people, and with a population of thirty millions, what power in Europe, or what combination of powers will dare to attempt our subjugation."

## SELECT SEED CORN.

It is highly important that your seed corn should be selected from the best samples which can be obtained, as the offspring whether vegetable or animal will in a great degree partake of the good or bad qualities of the parent. The following directions on this subject are from a scientific and practical agriculturist:

"When the first ears are ripe enough for seed, gather a sufficient quantity for early corn or replanting; and at the time you would wish your corn to be ripe, generally, gather a sufficient quantity for planting the next year, having particular care to take it from stalks that are large at bottom, of a regular taper, not over tall, the ears set low, and containing the greatest number of good sizeable ears of the best quality; let it dry speedily; and from the corn gathered as last described, plant your main crop, and if any hills should be missing, replant from that first gathered, which will cause the crop to ripen more regularly than is common, which is a great benefit.—The above mentioned I have practised many years, and am satisfied it has increased the quantity, and improved the quality of my crops beyond what any person would imagine, who has not tried the experiment."

Dr Deane observed that "some recommend gathering seed corn before the time of harvest, being the ears that first ripen. But I think it would be better to mark them and let them remain on the stalks, till they become sapless.—Whenever they are taken in, they should be hung up by the husks, in a dry place, secure from early frost; and they will be so hardened as to be in no danger of injury from the frost in winter."

The donations and subscriptions for the Thames Tunnel, up to our last dates, amounted to upwards of $42,000.

## GOOD FOOD FOR MILCH COWS.

Beat up in a mortar dry corn cobs, pour boiling water over them, or boil them in a pot, stir them frequently when boiling, and when cold give it to your cows.

## TO CAUSE NEW BARK TO GROW ON OLD TREES.

Scrape off the loose bark, and apply a mixture of cow dung and urine made into the consistence of paint. Apply this composition with a painter's brush, covering the stem carefully over. This softens the old scaly bark, which peels off the following winter and spring, and is succeeded by firm, smooth new bark.—*Repertory of Arts, vol. iv. page* 76.

## HORTICULTURE.

The Editor of the New Bedford Courier in that paper of the 12th ult. has given a friendly and favourable notice of the NEW AMERICAN GARDENER, recently published at this office; and closes his remarks with the following just and well expressed observations on the importance of the "subject to which it is devoted:"

"We rejoice in the increasing attention which is given to the improvement of Horticulture in New-England. Let us imitate, in this respect at least, the noble example set us by our parent country. Travellers who visit England find nothing which calls forth their enthusiastick encomiums more than the taste and skill with which her country residences are adorned by the hand of successful cultivation. Almost every field is a paradise, we are told, in the ardent and somewhat extravagant language of their praise. Our gardens have been comparatively neglected. With a few exceptions, and those principally in the vicinity of our State capital, there have not been many enclosures heretofore in this part of the country, which an Englishman of taste, familiar with the state of cultivation at home, would consent to honour with the name of a garden. But what is there to prevent the gardens of New-England from attaining, with proper attention to cultivate and diffuse a correct taste in horticulture, the beauty and elegance so highly extolled in English gardens? To come still nearer home: though those who live in towns cannot all be farmers, they may all of them, in a town not more compactly built than ours, to a limited extent be Horticulturists. No man is aware, till he has tried the experiment, how much, by judicious arrangement, can be made to grow on a quarter of an acre of ground, or even on a smaller quantity; how many of those fruits, vegetables, and flowers, the best methods of rearing which are pointed out in the book before us, may be cultivated to advantage in his little garden. The rapid improvements of our gardens and grounds within a few years, shows that we have learned something of the powers of cultivation, that we are in some measure aware of what skill and taste can accomplish. But we have much yet to learn and to do. Let us profit from the experience of others, while improving and beautifying, each one his little domain. The studious and sedentary man will find in this employment a relaxation at the same time both of body and mind; and while the face of external nature grows daily more beautiful beneath his forming hand, the healthful and invigorating exercise imparts a kindred beauty to the intelligent spirit within that plans and directs its operations, and both alike conspire to promote his 'being's end and aim.'"

## PARSNEPS,

Cause cows to give abundance of milk, and they eat them as freely as they do oil cake. In giving an account of the agriculture of the island of Jersey, an English writer says "Parsneps are grown by every farmer, and either by the spade culture alone, by the plough and spade, or by the small and great plough: any soil in good heart and tilth suits them, but peculiarly a deep loam; and in the same spot, generally, are raised beans, peas, cabbage, and, occasionally potatoes.

"When the ploughing or digging is completed, the field is once harrowed; straight lines are then drawn across, by means of a gardener's rake, usually from north to south; women then proceed with dibbles, and set the beans in rows, at a distance of four inches, or five inches, from bean to bean, in four, three, and sometimes two ranks of beans, leaving intervals of between five and six feet between each of the sown rows. In the use of the dibble, and in dropping the beans, the women have acquired considerable dexterity. In many instances they are followed by children, who drop in each hole made by the dibble, after the bean, three or four peas; the parsnep seed is then sown at the rate of one third to one half a bushel to the acre.—*Quayle's General View of the Norman Islands.*

*Use.*—The writer above quoted asserts, that, in the island of Jersey, parsnep "is eaten with meat, with milk, and with butter; but not, as in the common mode of using it as human food in England, with salt fish, or, as in Ireland, together with potatos.

"The next most valuable application of this root is hog-feeding. At first it is given to the animal in a raw state, afterwards boiled or steamed, and finally, for a week or fortnight, with bean and oatmeal. A hog treated in this way is sufficiently fatted for killing in about six weeks. Its flesh is held superior to that arising from any other food, and does not waste in boiling.

"Bullocks are also fatted with parsneps in about three months; their flesh is here considered of superior flavor to any other beef, and commands, on that account, an additional half-penny in the pound on the price. To milch cows they are also usually given; on this diet, the cream assumes a yellow colour. By the accounts here given, it appears, in proportion to the milk, to be more abundant, than when the animal is kept on any other food whatever. When the cow receives at the rate of thirty-five pounds per day, with hay, seven quarts, ale measure, of the milk produce seventeen ounces of butter. It is generally allowed that the flavor of the butter is superior to any other produced in winter.

"Geese are sometimes shut up with the hogs to fatten on parsneps, which they will eat raw.—The root is also given boiled; and for a week before killing they are fed with oats or barley only. Horses eat this root greedily; but in this island it is never given them, as it is alleged that, fed on this food, their eyes are injured. About Morlais, horses are not only ordinarily fed on parsneps, but they are considered as the best of all food, superior even to oats."

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At a meeting in London, at which the Duke of Wellington presided, it was agreed to open a subscription to complete the Thames Tunnel. 27,000 dollars were subscribed the same evening. The Duke said the sub-marine road would be completed if funds could be raised.

## TO PICKLE GIRKIN CUCUMBERS.

As inquiries are frequently made here on the best mode of pickling the Girkin cucumber, lately introduced, we have solicited and obtained the following recipe from a gentleman of this city, who has been eminently successful with them:

"Mr Russell—I enclose you the recipe for pickling the fine and delicate Girkin cucumbers, which I have raised two seasons, from seed purchased at the New England Farmer office. Put them in a brass kettle, with strong salt and water,—cover them with cabbage leaves, and keep them in a gentle heat near the kitchen fire,—change the water three times every other day,—drain them in a basket,—put them in pots, and pour boiling vinegar on them. In a few days, as the vinegar soaks up, fill the pots with very sharp boiling vinegar. In this way I have kept them in the finest order till they were all used, a few days since. Yours truly, J. G. J.

—

While on this subject, we would remark that the Girkin cucumber being a tropical plant, (from St Domingo) requires that its seeds should be forced in hot beds to make them vegetate and start vigorously, or not planted in the open air till July, when the earth has acquired a sufficient degree of heat. They bear abundantly; and should be gathered when young, when about the size of walnuts.


### *Bleaching Salts.*

Just received at the New England Farmer Seed Store, No. 52 North Market Street, a further supply of Bleaching Salts, or chloride of Lime, an account of which may be seen by referring to page 401 of the sixth vol. of the New England Farmer.

### *New England Farmer.*

The subscriber wants to purchase a complete set of the New England Farmer. E. STEDMAN.

Newburyport, Sept. 3.

### *Seeds for Fall Sowing.*

For sale at the New England Farmer Seed Store, a fresh supply of various Grass Seeds—also a great variety of vegetable seeds for fall sowing, viz. White Portugal Onion. Strasburg do. Silver skin do. Prickly Spinach and Dutch Cole for early greens—various kinds of lettuce, carrot, cucumber, cabbages, &c.—black Spanish or winter radish, &c. all warranted fresh.

### *Orchard Grass Seed—growth of* 1828.

Just received at the New England Farmer Seed Store, No. 52 North Market Street,

20 bushels of prime Orchard Grass Seed, raised, this season, with the greatest care, by John Prince Esq.—warranted to be equal in purity to any ever offered for sale in New England.

A supply of pure Gilman Wheat, raised by Payson Williams and Mr Winchester, is daily expected.

### *For Sale,*

A Bull Calf five weeks old of the Short Horn breed, from the best Imported Stock, both Sire and Dam, well known and highly approved. Apply at this Office for price and particulars of pedigree. 4t. August 20, 1828.

### *Farm Wanted.*

Wanted to purchase, or hire, on a long lease, from 150 to 300 acres of the best land, located within thirty miles of Boston—for which a fair price will be given. Address "P. D," Boston, through the post-office. 6t Aug. 1

### *Seeds for the West Indies.*

Merchants, masters of vessels and others trading to the West Indies, can be furnished with boxes of Seeds, assorted, suitable for that market, at from $4 to $5 per box.—Each box contains upwards of sixty different kinds of seeds, vegetable and ornamental, in quantities sufficient for a common kitchen garden.—Likewise the greatest variety of seeds to be found in New England, by the pound or bushel, all warranted pure, and of the growth of 1827.

### *Onions for Sale.*

Six hundred bushels of prime Onions, (White Portugal, and Straw Coloured) raised by a gentleman in this vicinity, are offered for sale, to traders and others, by the bushel or barrel, on very advantageous terms. Enquire at the New England Farmer Seed Store. Aug 29


## SUBSCRIPTION.

*For importing Grape Vine Roots from France, at a moderate price, and encouraging the introduction of that culture into the United States.*

Mr Alphonse Loubat, having considerably enlarged his Vineyard, on Long Island, where he now has, in full cultivation, thirty five acres of ground, containing 72,000 Grape Vine Roots; having also the peculiar advantage of being enabled to procure the best specimens of roots from his father's extensive vineyards and nurseries, in the districts of Bordelais, Clerac, and Buzet, departments of Gironde and Lot and Garonne, in France, (45° N. Lat.) proposes to the numerous friends to the cultivation of the grape vine in the United States, a subscription will be opened on the first of August, 1828.

Mr A. L. will engage to furnish subscribers with the Grape Vine Roots, before the first of March next, and forward them free of expense, to the different cities where subscription lists shall have been opened. The roots will be three years old, and will produce considerable fruit the second year from the time of their being planted. They will be carefully classed and packed in boxes, with some of the original soil in which they have been raised, which will greatly facilitate the thriving of the roots, when transplanted.

Orders will be punctually attended to: the subscribers designating the quantities and species of the grape vine roots they wish to have. They will engage to pay for 1000 roots or more, at the rate of 12 1-2 cents for each root; for less than 1000, at the rate of 15 cents; and 25 cents per root for less than 50.—Roots only two years old, shall be paid for at the rate of 9 cents each, for 10 or more; 12 1-2 cents for less than one 1 ; and 18 cents for less than 50 roots.—Payment to be made on delivery of the roots.—Letters not received unless post paid.

Subscription lists are open at New York, with Alphonse Loubat, 35 Wall street—Boston, E. Copeland, Jr.—Albany, R. M'Michael—Philadelphia, Van Amringe—Baltimore, Willard Rhoads—Washington City, Wm. Paire.—Richmond, Davenport, Allen & Co.—Savannah, Hall, Shapter & Tupper—New Orleans, Foster & Hutton—Charleston, (S. C.) J. & J. Street & Co. Mr A. Loubat's book on the Culture of the Grape Vine and on the Making of Wine, may be found at the principal book, sellers of the United States; and his agents will furnish them gratis to subscribers.

## *PRICES OF COUNTRY PRODUCE.*

| | | FROM | TO |
|---|---|---|---|
| APPLES, best, | barrel. | 2 00 | 3 00 |
| ASHES, pot, first sort, | ton. | | 102 00 |
| Pearl, first sort, | " | 102 50 | 105 00 |
| BEANS, white, | bushel. | 1 00 | 1 50 |
| BEEF, mess, new, | barrel. | 10 50 | 11 00 |
| Cargo, No. 1, | " | 8 50 | 8 75 |
| Cargo, No. 2, | " | 7 00 | 7 25 |
| BUTTER, inspected, No. 1, new, | pound. | 12 | 14 |
| CHEESE, new milk, | " | 6 | 8 |
| Skimmed milk, | " | 2 | 3 |
| FLOUR, Baltimore, Howard-street, | barrel. | 5 87 | 6 00 |
| Genesee, | " | 5 00 | 5 75 |
| Rye, best, | " | | 2 62 |
| GRAIN, Corn, | bushel. | 50 | 52 |
| Rye, | " | 45 | 52 |
| Barley, | " | 60 | 70 |
| Oats, | " | 32 | 40 |
| HOG'S LARD, first sort, new, | pound. | | 9 |
| LIME, | cask. | 85 | 90 |
| PLAISTER PARIS retails at | ton. | 2 62 | 2 75 |
| PORK, new, clear, | barrel. | 18 00 | 19 00 |
| Navy, mess, | " | 13 00 | 13 50 |
| Cargo, No. 1, | " | 13 00 | 13 00 |
| SEEDS, Herd's Grass, | bushel. | 2 00 | 2 25 |
| Orchard Grass, | " | | 4 00 |
| Fowl Meadow, | " | | 4 00 |
| Rye Grass, | " | | 4 00 |
| Tall Meadow Oats Grass, | " | | 5 00 |
| Red Top | " | | 1 00 |
| Lucerne, | pound. | | 50 |
| White Honeysuckle Clover, | " | | 50 |
| Red Clover, (northern) | " | 11 | 12 |
| French Sugar Beet, | " | | 1 50 |
| Mangel Wurtzel, | " | | 1 50 |
| WOOL, Merino, full blood, washed, | " | 45 | 60 |
| Merino, full blood, unwashed, | " | 25 | 30 |
| Merino, three fourths washed, | " | 35 | 40 |
| Merino, half & quarter washed | " | 33 | 35 |
| Native, washed, | " | 28 | 30 |
| Pulled, Lamb's, first sort, | " | 45 | 50 |
| Pulled, Lamb's, second sort, | " | 28 | 33 |
| Pulled, for spinning, first sort, | " | 37 | 40 |

### *PROVISION MARKET.*

| | | | |
|---|---|---|---|
| BEEF, best pieces, | pound. | 10 | 12 |
| PORK, fresh, best pieces, | " | | 10 |
| whole hogs, | " | | 6 |
| VEAL, | " | 6 | 10 |
| MUTTON, | " | 4 | 8 |
| POULTRY, | " | scarce | |
| BUTTER, keg and tub, | " | 12 | 14 |
| Lump, best, | " | 22 | 25 |
| EGGS, | dozen. | 12 | 14 |
| MEAL, Rye, retail, | bushel. | | 70 |
| Indian, retail, | " | | 65 |
| POTATOS, new | " | | 40 |
| CIDER, [according to quality.] | barrel. | 2 00 | 2 50 |

## MISCELLANIES.

FOR THE NEW ENGLAND FARMER.

The criteria of a beautiful cow, according to Wilkinson, may be thus expressed.

She's long in her face, she's fine in her horn,
She'll quickly get fat, without cake or corn,
She's clear in her jaws, and full in her chine,
She's heavy in flank, and wide in her loin.

She's broad in her ribs, and long in her rump,
A strait and flat back, with never a hump;
She's wide in her hips, and calm in her eyes,
She's fine in her shoulders, and thin in her thighs.

She's light in her neck, and small in her tail,
She's wide in her breast, and good at the pail,
She's fine in her bone, and silky of skin,
She's a Grazier's without, and a Butcher's within.

### TROUT FISHING.

The following apostrophe taken from a poem ascribed to Dr. Wolcott, proves him to have been no friend to piscatory amusements.

Why fliest thou away with fear?
Trust me, there's nought of danger near;
I have no wicked hook,
All covered with a staring bait,
Alas! to tempt thee to thy fate,
And drag thee from the brook.

Oh! harmless tenant of the flood,
I do not wish to spill thy blood—
For nature unto thee,
Perhaps, hath giv'n a tender wife,
And children dear, to sweeten life,
As it hath done to me.

Enjoy thy stream, then, harmless fish;
And, when an angler, for his dish,
Through gluttony—vile sin!
Attempts, a wretch! to pull thee out,
Heaven give the strength, O, gentle trout,
To PULL THE RASCAL IN!

*Cracking a Pun.*—Two Bucks, who were sitting over a pint of wine, made up for the deficiency of port by the liveliness of their wit. After many jokes had passed, one of them took up a nut, and holding it to his friend, "If this nut could speak what would it say?" "Why," rejoined the other, "it would say, give me none of your jaw."

The indulgent parent, who takes pleasure in giving a child, after the age of eighteen months, all he craves, "should be represented," says a celebrated physician, "as a directing post in a cross-road, with three indexes, one pointing to an ignominious death, one to a lunatic asylum, and the other to poverty and distress."

*Massa's Foot.*—The following circumstance is a striking illustration of the utter recklessness of feeling in relation to all that is endearing to human nature, which a state of slavery produces in the bosom of its victim:

A negro in Kentucky, not long since, had accidentally inflicted a wound on his foot, which was likely to prove fatal, through want of care.—A person asking the negro why he did not bind it up, was answered:—"He be no *my* foot; he be Massa's foot,—If Massa want him well, he may cure him heself."

*Courtship.*—A gentleman feeling a strong partiality for a young lady whose name was *Noyes*, was desirous, without the ceremony of a formal courtship, to ascertain her sentiments. For this purpose he said to her one day—with that kind of air and manner which means either jest or earnestness, as you choose to take it—"If I were to ask you whether you are under matrimonial engagements to any one, which part of your name (No-yes) might I take for an answer?"

"The *first!*" said she in the same tone.

"And if I were to ask if you were inclined to form such an engagement, should a person offer who loved you, and was not indifferent to yourself; what part of your name might I then take as an answer?"

"The *last.*"

"And if I tell you that I love you, and ask you to form such an engagement with me; then what part of your name may I take?"

"Oh then," replied the blushing girl, "take the *whole name*, as in such a case I would *cheerfully resign it for yours.*"—[Alb. Chron.]

*Horticulture in an enlarged view.*—At the annual treat of the Horticultural Society at Cheswick, England, there was a fine display and hearty consumption of veal, hams, chickens, jellies, coffee, tea, hock, claret, campaigne, sherry, port—pines, peaches, cherries, grapes, melons, and strawberries. The horticultural part was very small. The best pines were from the garden of Lord Ellenborough. It seemed to be generally agreed that much of the fruit had been *cultivated* away from its rich natural flavor. At a horticultural treat there should be nothing but garden fruits, unless you choose to consider every thing as coming from the earth, as the food for the animals, and the grapes for the wine, &c. But then the ice must be excepted.

*To whom it may concern.*—It is surprising how lightly the obligations of strict honesty seem to set upon many persons who would fain be considered very good men. If they wish to sell an article, they appear to suppose that an erroneous statement concerning it, or at least a concealment of its defects, is perfectly admissible; and when the bargain is completed and the writings signed, if the purchaser remonstrates, they will laugh at him to his face. If they have incurred an honest debt, which by some quirk of the law it is possible to evade, they will postpone it and postpone it, and probably never pay it at all. If a mistake has occurred in their favor, they will never rectify it.—Nay, there are men who profess better things, whom if you entrust with the collection of monies or other confidential business, it is extremely doubtful whether the proper returns will ever be made, unless you pursue them continually with the glance of your eye. In short, we believe there are some *pious* men, who have formed such habits of carelessness and negligence, that the less you have to do with them the better.

We mention these things, not because we have suffered more from dishonesty than many others; but because we view its opposite as a part of Christian morality. A *dishonest Christian* is a contradiction in terms. And we are anxious to impress it upon our readers, and also upon ourselves, that in all pecuniary transactions, if we practice frand, under whatever guise, and however intangible by the law, it is done at the peril of our souls. If we are entrusted with another man's business, and, because it is another's, leave it to suffer through procrastination or carelessness, we commit a flagrant breach of the law of love, and expose ourselves to the indignation of Heaven.

This parleying with temptation is a dangerous thing. The man who would approach as nearly as possible to the bounds of positive dishonesty, will do well to take heed lest he die in the State Prison or on the Gallows.—*N. Y. Observer.*

*Spontaneous combustion.*—The Virginia Free Press relates an instance of spontaneous combustion in a spit-box which had been filled with saw dust. The room in which it was placed was found full of smoke, and the bottom of the box was burnt through. It was satisfactorily ascertained that not a spark of fire had been in the room. This incident may account for the burning of saw-mills and carpenter's shops, where moist saw-dust has been swept into a heap.

The canvass cover of a cart at Mount Pleasant, Virginia, which had been newly painted, afterwards wet by a shower and rolled up, took fire recently and was almost entirely consumed, making a hole likewise through the bottom of the cart.

The Kurbut, or Great Flower of Sumatra, discovered by Dr Arnold, in 1818, is one of the most extraordinary of vegetable productions. It is a parasite, growing out of another plant, in the manner of the mistletoe, and is found in woods, on the roots and stems of those immense climbers which are attached, like cables, to the largest trees in the forest. The flower constitutes the whole of the plant, there being neither leaves, roots, nor a stem. The breadth of a full grown flower exceeds three feet; the petals, which are subrotund, measure twelve inches from the base to the apex; what is considered the nectarium would hold twelve pints; the pistils, which are abortive, are as large as cows' horns; and the weight of the whole is about fifteen pounds. The flower fully blown, was discovered in a jungle, growing close to the grouud, under the bushes, with a swarm of flies hovering over the nectary and apparently laying their eggs in its substance. The color of the five petals is a brick red, covered with protuberances of a yellowish white. The smell is that of tainted beef.—*Magazine of Natural History.*

Some of the Glovers in England have presented a petition against the importation of Gloves.

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